

CLAIM AMENDMENTS:

1. (Currently amended) Process for the production of *2E,4Z*-decadienoic acid-*N*-isobutylamide (cis-pellitorine), characterised in that a *2E,4Z*-decadienoic acid ester is reacted with isobutylamine in the presence of a catalyst, ~~the mixture with unreacted *2E,4Z*-decadienoic acid ester is optionally saponified~~ and then isolating ~~the mixture is isolated~~ by physico-chemical methods.
2. (Previously presented) A sensory ingredient mixture containing at least 80 wt.% of *2E,4Z*-decadienoic acid-*N*-iso-butylamide and at least two other *N*-isobutylamides of decanoic acid, *2E*-decanoic acid, *2E,4E*-decadienoic acid, *2Z,4E*-decadienoic acid, *2Z,4Z*-decadienoic acid, *2E,4Z,7Z*-decatrienoic acid, *3Z,5E*-decadienoic acid or *3Z,5E,7Z*-decatrienoic acid.
3. (Previously presented) A sensory agent comprising *2E,4Z*-decadienoic acid-*N*-isobutylamide or a mixture according to claim 2 as an aromatic substance.
4. (Previously presented) A sensory agent according to claim 3, wherein said aromatic substance comprises a pungent principle or aromatic substance having a heat-generating effect.
5. (Previously presented) A food stuff preparation comprising a sensory agent according to claim 3.
6. (Previously presented) An oral hygiene composition comprising a sensory agent according to claim 3.

7. (Previously presented) Preparations useful for foodstuffs, oral hygiene or luxury foodstuffs, containing 2*E*,4*Z*-decadienoic acid isobutylamide or a mixture comprising at least 80 wt.% of 2*E*,4*Z*-decadienoic acid-*N*-isobutylamide and at least two other *N*-isobutylamides of decanoic acid, 2*E*-decenoic acid, 2*E*,4*E*-decadienoic acid, 2*Z*,4*E*-decadienoic acid, 2*Z*,4*Z*-decadienoic acid, 2*E*,4*Z*,7*Z*-decatricenoic acid, 3*Z*,5*E*-decadienoic acid or 3*Z*,5*E*,7*Z*-decatricenoic acid.

8. (Original) Preparations according to claim 7, containing at least one other pungent-tasting or heat-generating substance.

9. (Original) Preparations according to claim 7, containing at least one pungent-tasting plant extract.

10. (Original) Preparations according to claim 7, containing at least one other pungent-tasting or heat-generating substance and at least one pungent-tasting plant extract.

11. (Previously presented) Preparations according to claim 7 in the form of a semi-finished product.

12. (Previously presented) Preparations according to claim 7 in the form of a perfume, an aromatic composition, a flavouring composition, and a spice mix.

13. (Previously presented) Preparations according to claim 7 containing at least 80 wt.% of 2*E*,4*Z*-decadienoic acid-*N*-isobutylamide and at least two other *N*-isobutylamides of

decanoic acid, 2*E*-decenoic acid, 2*E*,4*E*-decadienoic acid, 2*Z*,4*E*-decadienoic acid, 2*Z*,4*Z*-decadienoic acid, 2*E*,4*Z*,7*Z*-decatrienoic acid, 3*Z*,5*E*-decadienoic acid or 3*Z*,5*E*,7*Z*-decatrienoic acid.

14. (Previously presented) Preparations according to claim 7 containing 2*E*,4*Z*-decadienoic acid-*N*-iso-butylamide.

15. (New) The process of claim 1, further comprising saponifying unreacted 2*E*,4*Z*-decadienoic acid ester.

16. (New) The process of claim 1, wherein the catalyst is an enzyme.

17. (New) The process of claim 1, wherein the catalyst is an enzyme having lipase activity.

18. (New) The process of claim 17, wherein the enzyme is on a support.

19. (New) The process of claim 1, wherein the mixture is isolated by a process selected from the group consisting of crystallization, chromatography, distillation and co-distillation.